



TAMIL NADU GOVERNMENT GAZETTE EXTRAORDINARY

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Part VI—Section 1

Notifications of interest to the General Public
issued by Heads of Departments, Etc.

NOTIFICATIONS BY HEADS OF DEPARTMENTS, ETC.

THE COMMISSIONER OF FOOD SAFETY AND DRUG ADMINISTRATION, TAMIL NADU

PROHIBITION ON ANY ACTIVITIES RELATED TO ANY STAGE OF MANUFACTURE, PROCESSING, PACKAGING, STORAGE, TRANSPORTATION, DISTRIBUTION, FOOD SERVICES, CATERING SERVICES AND SALE OF **MAYONNAISE PREPARED FROM RAW EGG** IN THE WHOLE STATE OF TAMIL NADU FOR A PERIOD OF ONE YEAR WITH EFFECT FROM 08.04.2025 UNDER SECTION 30(2)(a) OF FOOD SAFETY AND STANDARDS ACT, 2006 (Central Act 34 of 2006) and COMMISSIONER OF FOOD SAFETY OF TAMIL NADU ORDER

(No. 6089/2024/S11/FSD).

No.VI(1)/209(c)/2025.

WHEREAS, Mayonnaise comes under the category of Proprietary Food with Reference to the Appendix A in table of 12.6.1 - Emulsified Sauces and dips and the Microbiological requirements under Appendix – B in the table 8 (Microbiological Standards of Eggs and Egg Products) wherein the Process Hygiene Criteria and Food Safety Criteria of Mayonnaise is given in the S.No.-4 of Table – 8A & 8B respectively in the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011 makes by the Food Safety and Standards Authority of India in exercise of the powers conferred by clause (e) of sub-section (2) of Section 92 read with Section 16 of Food Safety and Standards Act, 2006 (Central Act 34 of 2006).

AND WHEREAS Mayonnaise is a semi – solid emulsion generally composed of egg yolk, vegetable oil, vinegar and other seasonings served along with food items like shawarma. Mayonnaise made of raw eggs is a high risk food as it carries a **food poisoning** risk especially from **Salmonella** bacteria. Salmonella typhimurium, Salmonella enteritidis, Escherichia coli and Listeria Monocytogenes.

AND WHEREAS, the article of food is defined in section 3 (1) (j) of the said Act;

AND WHEREAS, it has come to the notice that number of food business operators use raw egg for preparation of mayonnaise, improper preparation and storage facilitates contamination by micro organisms which creates public health risk particularly by Salmonella typhimurium, Salmonella enteritidis, Escherichia coli and Listeria monocytogenes.

AND WHEREAS, implementing the provisions of the said Act the principles guided under the sections 18(1)(a) and 18(1)(c) read with Section 26(1) & (2) and 27(1) and 29(3) have to be followed;

AND WHEREAS, section 18(1)(a) of the said Act provides that endeavour to achieve an appropriate level of protection of human life and health and the protection of consumer's interests, including fair practices in all kinds of food trade with reference to food safety standards and practices;

AND WHEREAS, section 18(1)(c) of the said Act provides that where in any specific circumstances, on the basis of assessment of available information, the possibility of harmful effects on health is identified but scientific uncertainty persists, provisional risk management measures necessary to ensure appropriate level of health protection may be adopted, pending further scientific information for a more comprehensive risk assessment.

AND WHEREAS, section 26(1) of the said Act provides that every food business operator shall ensure that the articles of food satisfy the requirements of this Act and the rules and regulations made thereunder at all stages of production, processing, import, distribution and sale within the businesses under his control;

AND WHEREAS, section 26(2) of the said Act provides that no food business operator shall himself or by any person on his behalf manufacture, store, sell or distribute any article of food –

- (i) which is unsafe; or
- (ii) which is misbranded or sub-standard or contains extraneous matter; or
- (iii) for which a licence is required, except in accordance with the conditions of the licence; or
- (iv) which is for the time being prohibited by the Food Authority or the Central Government or the State Government in the interest of public health; or
- (v) in contravention of any other provision of this Act or of any rule or regulation made thereunder.

NOW THEREFORE, in exercise of the powers conferred by clause (a) of sub-section (2) of Section 30 of the Food Safety and Standards Act, 2006 (Central Act 34 of 2006), the Commissioner of Food Safety of the State of Tamil Nadu, in the interest of public health hereby prohibits the manufacture, storage, distribution or sale of Mayonnaise prepared from raw egg in the whole of the State of Tamil Nadu for a period of one year with effect from 08.04.2025.

Chennai - 600 006,
8th April 2025.

R. LALVENA,
Principal Secretary / Commissioner of Food Safety.